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3. Fish sold in the Cairo market during the months of May, June, July, August, and September of each year must be caught, dressed, and cleaned ready for the market within a period of six hours from time of leaving their natural state, and must be iced as soon as cleaned and kept iced until sold.

4. All fish sold and vended in the city of Cairo must be contained in a wooden box, properly screened with hinged lids, and if practicable the box shall have compartments built to allow for drainage. No loose screening will be allowed.

5. All fish sold or vended in the city of Cairo must be properly iced at all times.

6. Fishermen or venders of fish, afflicted with disease, shall not handle any fish for Cairo market, at any time, or under any circumstances.

7. All fish sold in this city must be inspected at the office of the city health officer, No. 309 Seventh Street, Lower's drug store 398 Twenty-eighth Street, or at 3315 Commercial Avenue, and a certificate of inspection will be granted if fish is salable.

8. All restaurants, hotels, fish stands, citizens, and other persons are hereby notified that all sellers or venders of fish are required to show a card with date of inspection corresponding to date of sale. Persons are warned not to buy fish from fish vender unless he can show his card of inspection.

9. The above rules apply only to the sale of fresh fish during months stated above.

10. Any person not observing the above rules and regulations will be prosecuted for each violation thereof.

Ice Cream—Manufacture, Care, and Sale. (Ord. 49, May 26, 1914.)

SECTION 1. It shall be unlawful for any person, firm, or corporation to manufacture in the city of Cairo ice cream for the purpose of sale unless such person, firm, or corporation shall have the license hereinafter described authorizing the manufacture and sale of ice cream.

SEC. 2. Any person, firm, or corporation desiring to engage in the manufacture of ice cream for sale in this city must apply to the city board of health for an inspection of his, her, or its premises and apparatus, and for a permit to engage in said business. Immediately the city health officer and food inspector shall inspect said premises and apparatus and report result thereof to board of health, and if satisfied of sanitary conditions, the board of health shall issue a permit to said applicant, upon presentation of which to the city treasurer, and the payment of \$20 as annual license fee, a license shall be issued authorizing the applicant to manufacture ice cream for sale. Said license fee shall be due and payable on or before January 1 and expire on December 31 of each year.

SEC. 3. Upon application being made to the board of health an examination of the premises and apparatus shall be made, and the same shall comply with the following specifications in every respect, or the permit to engage in such business shall be denied.

1. The ice-cream plant must be properly screened.
2. The floors, walls, and ceiling must be sanitary.
3. The water-closets and urinals must not be directly connected with the freezing or mixing room of the plant.
4. The room for mixing cream must be close ceiled, properly ventilated and screened and with no insanitary surroundings, and located 50 feet distant from any place where any horses, mules, cattle, or other animals or fowls are stabled or kept.
5. The utensils used in the manufacture or distribution of the cream must be of porcelain or granite ware, or shall be lined with tin or other noncorrosive material and must be kept in good condition.
6. All labor employed in or about the said establishment, and all persons engaged in said manufacture or sale, must be cleanly, both in person and attire.
7. Every person or employee directly connected with the manufacturing, mixing, and handling of ice cream shall wear a suitable garb and be free from disease. Report

must be made at once to the city health officer and food inspector of the sickness of any employee connected with such business, giving the name of the attending physician, by the person, firm, or corporation so engaged.

8. The cans must be sterilized at a temperature of 212° F. and for not less than 15 minutes, and a suitable room must be provided where sterilized cans can be kept and their sterility maintained.

9. It shall be unlawful to refreeze ice cream. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the preparation of ice cream.

10. Aniline dyes must not be used nor must same be found in the ice-cream plant.

11. No one, with the exception of the employees, shall be permitted in the plant except on official business.

12. The ingredients used in the manufacture of the ice cream must be fresh and properly preserved, and under no circumstances shall decayed or overripe fruit ever be used in the manufacture of the cream.

13. No milk used in the manufacture of ice cream which contains over 300,000 bacteria per cubic centimeter.

SEC. 4. Any person, firm, or corporation securing a permit to manufacture ice cream for the purpose of sale within the city of Cairo shall keep said permit posted in a conspicuous place where said ice cream is manufactured.

SEC. 5. Ice cream shall be manufactured from fresh, pure cream, or whole milk and cream, or condensed milk or evaporated cream in the proportions of 2 parts of condensed milk or evaporated cream to 5 parts of whole milk or cream, sweetened with clean, high-grade sugar, flavored with harmless flavors, and if colored, with harmless color.

1. Plain ice cream shall contain not less than 8 per cent of butter fat and shall contain not more than two-tenths of 1 per cent of filler (gelatin or the vegetable gums).

2. Fruit ice cream shall contain not less than 6 per cent of butter fat and not more than two-tenths of 1 per cent of filler, and the fruit contained shall be sound, clean, and mature.

3. Nut ice cream shall contain not less than 6 per cent of butter fat, and not more than two-tenths of 1 per cent of filler, and the nuts used must be sound and nonrancid.

SEC. 6. The city health officer and food inspector shall make a careful and thorough inspection of every ice-cream plant in the city monthly, and oftener if necessary, and any person, firm, or corporation violating any provision of this ordinance or any of the requirements or specifications named above shall be deemed guilty of a misdemeanor, and, upon conviction in court, shall be fined not less than \$10 nor more than \$50, and such violation shall be considered and treated as a separate offense and punished accordingly, and the license of the offender may be revoked by the board of health.

SEC. 7. All drug stores, confectionery stores, restaurants, and other places of business selling or offering for sale ice cream are hereby required to keep their premises and apparatus in a sanitary condition and their employees and attendants cleanly, both in attire and person, and the cream free from exposure to flies and dirt of every description. The city health officer and food inspector is hereby authorized and instructed to make necessary inspections of such premises, compelling a compliance with this provision. Any person, firm, or corporation violating this section of this ordinance shall be deemed guilty of having committed a nuisance, and, upon conviction in police court, shall be fined not less than \$5 nor more than \$25; and each day's violation shall be considered a separate offense and punished accordingly.

SEC. 8. This ordinance is intended to be supplemental to any ordinances on the subject matter heretofore passed by the city council.